





Welcome to MOMENTO by Ikaro, our home in the heart of Downtown Miami.

"MOMENTO" is more than just a name; it embodies the essence of our restaurant. We view each meal as a special moment where our passion for cooking and artistry converges, celebrating excellence and reminding us to savor every gastronomic experience. Every dish we create is a labor of love, blending our Spanish and Ecuadorian heritage with vibrant local flavors.

Ikaro, our Michelin-starred restaurant in La Rioja, Spain, exemplifies our dedication to excellence. We are proud to bring the same level of devotion and innovation to MOMENTO.

Our alfresco dining terrace offers a picturesque setting, while our open kitchen provides a captivating view into our craft, turning each dish into a culinary theater. It's not just a meal - it's a story of passion and creativity that we are honored to share with you.

Your presence at our table brings our vision to life. We are grateful to share this MOMENTO with you and create memorable experiences together.

With heartfelt appreciation.

Chef Carolina Sanchez and Chef Inaki Murua

Starters

🦞 GREEN PLANTAIN EMPANADA (3 PCS) 14

Filled with crab spiced with beer, fresh herbs, and cumin, accompanied by a mild tamarillo sauce

🌿 🥩 CROQUETAS (6 PCS) 18

Spanish-style croquettes filled with *Iberian* ham and roasted chicken with lemon

OYSTERS (1PC)

🌿 🥥 Coconut ceviche sauce, celery and sal prieta 5

🥥 Ajoblanco sauce and pickled cucumber 5

With fresh lemon 4

🐟 CORVINA CEVICHE 22

Fresh fish in a rich *Ecuadorian-style* peanut sauce, topped with pickled onions, avocado, served with toasted corn and crispy plantain chips

AMAZONIAN TIRADITO 21

Smoked hamachi cured with our signature, creamy neapia sauce, cassava chips and fresh salsa

🌿 🥥 TUNA TARTARE 25

Tuna tartare with avocado and salmorejo, a creamy chilled *Andalusian* tomato sauce and crispy tapioca

🥚 ROASTED ARTICHOKEs 20

With crispy pork belly and truffle cream

🥥 🌿 🥩 CHICKEN SALAD 26

Crispy chicken breast with fresh arugula, crumbled blue cheese, toasted almonds, and ripe pear

🥥 JARRED CHERRY TOMATO WITH BURRATA 24

With basil, burrata, black olives, and PX sherry vinegar reduction

🥥 Nuts 🥥 Lactose 🌿 Gluten 🥥 Soy 🥥 Peanut 🥚 Egg 🌿 Celery 🦞 Shellfish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially with certain medical conditions.

Some dishes may contain allergens like gluten, nuts, dairy, and shellfish. Please inform your server of any allergies or dietary restrictions.

For your convenience, a 20% service charge will be added to your check.

Wood-fire Oven Starters

🥚 🥛 🌾 CAMELIZED PEPPERS 15
Served with a 145°F degree crispy egg and a creamy potato purée

🥛 🥚 SWEET PLANTAIN STUFFED WITH CHEESE 11
With peanut sauce, sal prieta and fresh salsa

🥛 🥚 ROASTED NEAPIA - MARINATED CAULIFLOWER 16
With brown butter sauce

🥚 🥛 🌾 BAKED BRIE CHEESE 20
With pecans, almonds, dried apricots, honey and whiskey, served with crispy toast

🥜 Nuts 🥛 Lactose 🌾 Gluten 🥚 Soy 🥚 Peanut 🥚 Egg 🌿 Celery 🦞 Shellfish

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Fish and Seafood

🍷 WOOD-FIRED BRANZINO 42
With sweet and sour escabeche, cassava sticks, and chive emulsion

🍷 CRISPY CORVINA 44
With sweet corn purée and pickled baby corn

🦐 GRILLED PRAWNS 42
With coconut sauce, tostones and jasmine rice

BASQUE-STYLE TURBOT [TO SHARE] MP
Wood-fired cooked *Basque-style* with garlic and vinegar infused olive oil, served with baked potatoes

Meats

GLAZED BONELESS SHORT RIBS 42
Slow-cooked in wood-fired oven with tamarillo BBQ sauce and served with lemon and mint quinoa salad

🍷 VEAL SWEETBREADS 30
With demi-glace served with puréed fennel

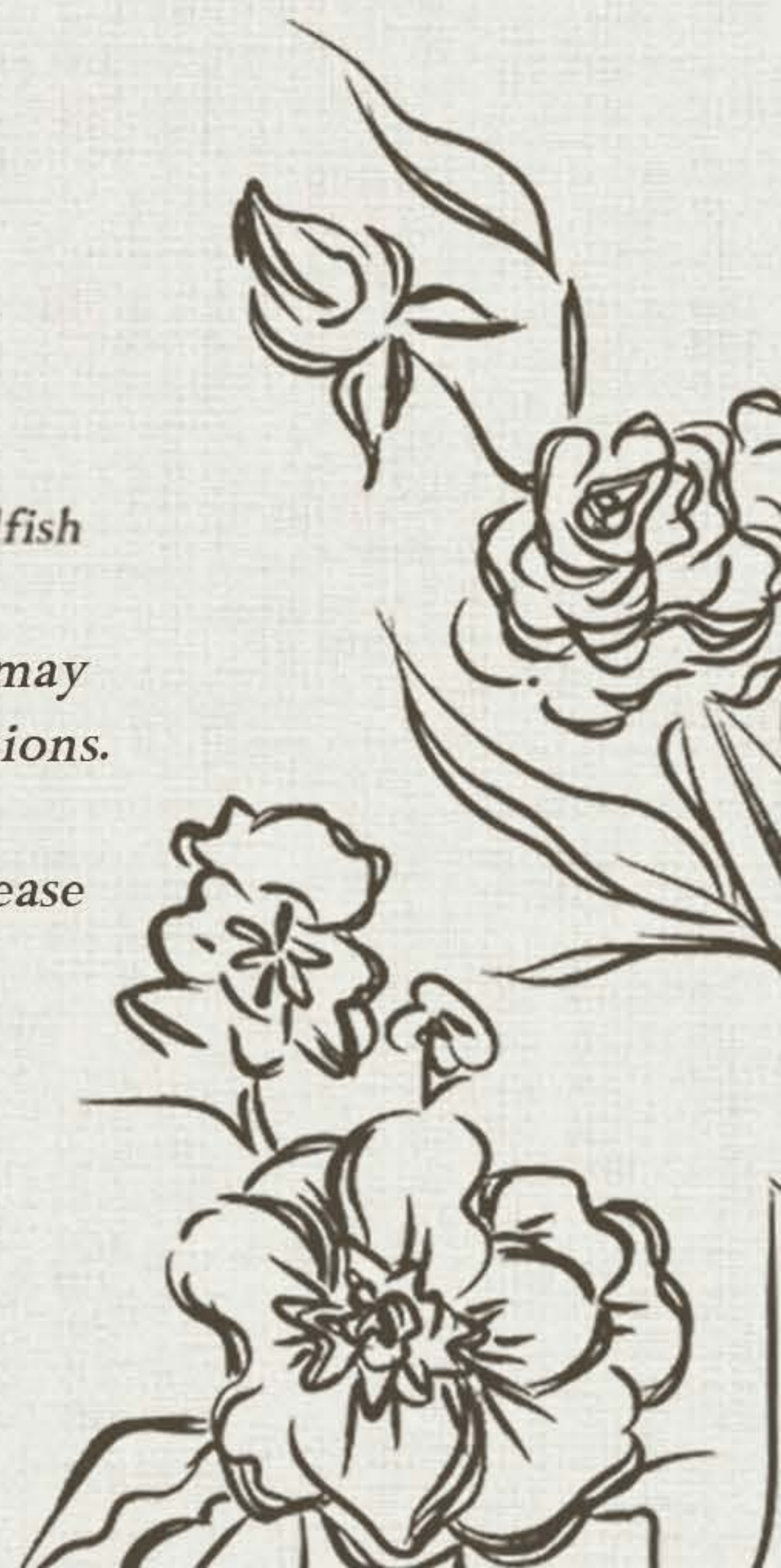
🍷 🥚 🍷 🌾 VEAL CACHOPO [TO SHARE] 55
Veal filled with *Iberian* ham and cheese, 145°F degree egg, pesto, truffle cream and sweet plantain terrine

🍷 WOOD-FIRED OVEN LAMB SHOULDER 52
Served with mint yogurt cream and roasted eggplant

🥜 Nuts 🍷 Lactose 🌾 Gluten 🥚 Soy 🥜 Peanut 🍷 Egg 🌿 Celery 🦐 Shellfish

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Desserts

🌾 🥛 CAMELIZED SPANISH TORRIJA 12

Brioche soaked in vanilla and orange infused milk, served with vanilla ice cream

🌾 🥛 LOTUS CHEESECAKE 16

Basque-style Biscoff cookie cheesecake, with a lotus and a cheese cream sauce on top

🌾 🥛 TONKA BEAN FOAM 15

Salted caramel ice cream, *Ecuadorian* chocolate and agave crisps

🥥 GREEN CURRY 14

Coconut foam, green curry candied peanuts, lime, and lemongrass granita

Digestifs

FERNET BRANCA 16

JÄGERMEISTER 16

ANTICA FORMULA 16

LUXARDO 16

FRÁNGELICO 16

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